

Tamarind Prawn Curry Recipe

Ingredients:

- Raw Prawns – 350 gms, peeled, deveined
- Onions – 2, finely sliced
- Ginger – 1 inch piece, peeled, grated
- Cumin Seeds – 2 tsp
- Coriander Seeds – 2 tsp
- Turmeric Powder – 1 tsp
- Coconut Milk – 400 ml
- Tamarind Extract – 1/4 cup
- Green Chillies – 2, finely chopped
- Coriander Leaves – few, chopped
- Garlic – 2 cloves, minced
- Salt as per taste
- Oil as required



Method:

- Dry roast the cumin seeds and coriander seeds for 30 seconds.
- Grind them to a fine powder.
- Heat 2 tsp oil in a pan over medium flame.
- Add the onions and little salt.
- Saute for a minute or two or until onions turn golden.
- Add the ginger, garlic, turmeric powder, ground coriander-cumin powder and cook for a minute or two.
- Pour the coconut milk and stir.
- Add the tamarind extract, green chillies and stir well.
- Simmer for 6 to 10 minutes.
- Add the prawns and cover the pan with a lid.
- Cook for 5 minutes or until the prawns turn pink.
- Remove from flame and garnish with coriander leaves.
- Serve with rice.